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SUPPLEMENT TO  
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THIS IS UNEVALUATED INFORMATION

1. Estonian livestock which was to be exported was slaughtered at one of three slaughter houses: Tallinn, Vohma, or Tartu.
2. The largest slaughter house was located in Tallinn. It was built in 1927 and was improved upon during the years until in 1940 it was modern in every respect. The plant was located at 101 Tartu Street.
3. During the peak season, the Tallinn slaughter house and canning factory, which was part of the plant, hired approximately 800 people.
4. The storage capacity at Tallinn was 200 tons. There was a modern refrigeration plant. No freezing was done in any of the three plants. Total output of the plant was about 40% of all meat slaughtered for export.
5. Livestock was transported to the Tallinn plant by railroad and truck. It was about two miles from the plant to the harbor and the meat was hauled by truck and loaded immediately into refrigerated holds.
6. The second largest slaughter house used for export was located at Vohma, which is about 40 kilometers north of Viljandi by rail and 170 kilometers southeast by rail from Tallinn.
7. Vohma is a very small village. The slaughter house was located about 200 yards from the railroad depot. During the peak slaughter season, the plant, including the canning factory, hired about 400 to 500 people.
8. The Vohma plant was built in 1935 and had modern equipment. Storage capacity for refrigerated meat was about 150 tons. This plant handled about 30% to 35% of all meat slaughtered for export.
9. The third export slaughter house was located at Tartu, which is about 200 kilometers east and south of Tallinn. The plant was located about 1½ kilometers from the railroad depot. It was built about 1925. The Tartu plant handled about 25% of all meat slaughtered for export. At the peak season, the plant had approximately 250 employees. The Tartu plant was the smallest plant. It had a storage capacity of about 75 tons. The equipment at Tartu was not as modern nor as good as the Tallinn and Vohma equipment.

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- 50X1 10. [redacted] the total export figures for meats and meat products in 1940. However, the following are figures for 1933. By 1940 these figures had increased by 30% to 40% except for sausage, which increased about three times due to heavy export to Germany.

Product	Value in Kroons
Bacon	3,000,000
Pork	560,000
Beef and Veal	100,000
Lamb	200,000
Poultry	4,000
Intestines and Casings	7,000
Canned Meat (Ham, etc)	13,000
Sausage	1,000

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As an average, meat was figured at about 25 kroons per kilogram for export purposes.

11. As can be seen from the above figures, pork products were the main exports. Most of the cattle in Estonia was dairy cattle and only a small amount of beef was slaughtered for export.
12. Estonia's principal customer for bacon was the UK. Live sheep and slaughtered beef were exported to Finland and Sweden. Germany was our principal sausage consumer.

- 50X1 13. [redacted] the canning factories at each of the three slaughter houses. These canning factories put up hams, both smoked and cooked, pork shoulders, sausage and liver paste. In addition, some cucumbers, berries, mushrooms and a vegetable and meat mixture were canned for export.

14. All meat slaughtered for export at Vohma and Tartu was transported by refrigerated railroad cars to Tallinn for transfer to ships as orders were received. Very rarely was any meat stored at Tallinn.

15. All meat was inspected at the slaughter houses by two or three government veterinarians. If approved, it was stamped. The standards for exported meat were based on the standards used in the country to which the meat was consigned.

- 50X1 16. Prior to 1940, Estonia had a contract with the USSR for young pigs. As many as 500 pigs a day were exported during the farrowing season which sometimes occurred twice a year. These young pigs were distributed among various kolkhozes and sovkhazes. [redacted] Estonians who delivered these pigs that the mortality rate was extremely high because of improper care.

17. I do not have any figures for total slaughtering in Estonia. I do know that there were city and county-owned slaughter houses throughout Estonia. All meat sold for domestic consumption was required to be inspected, slaughtered, and graded at these slaughter houses. Prior to 1940, there were about fifty such slaughter houses.

18. There were between 40 and 50 sausage factories in Estonia, all of which were required to purchase government inspected meat.

- 50X1 19. All meat for domestic use was sold at butcher shops throughout Estonia. The concern [redacted] operated its own retail shops in conjunction with the slaughter houses. The Tallinn plant had 50 shops in Tallinn and 10 to 15 shops in nearby towns. The Vohma plant had between 10 and 15 shops and the Tartu plant had about 10.

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